

Amendments to the Specification:

Please replace the paragraph beginning at page 2, line 28 with the following amended paragraph:

More recently, methods have been provided to obtain deflavored soy materials using ultrafiltration of a basic aqueous solution of the soy-containing material wherein the basic pH is maintained throughout the ultrafiltration or ultrafiltration/diafiltration process. These new process are described in the following copending applications owned by the same assignee as the present invention: United States Patent Application Serial Number 10/655,259 [[____]] (Docket 77022), filed September 4, 2003 and entitled "Method of Deflavoring Soy-derived Materials" (now U.S. Patent No. 7,045,163); United States Patent Application Serial Number 10/655,478 [[____]] (Docket 77013), filed September 4, 2003 and entitled "Method of Deflavoring Soy-derived Materials for Use in Beverages" (now U.S. Patent No. 7,037,547); United States Patent Application Serial Number 10/696,284 [[____]] (Docket 77017), filed September 4, 2003 and entitled "Method of Preparation of High Quality Soy Cultured Products" (now U.S. Patent No. 7,108,881); United States Patent Application Serial Number 10/654,769 [[____]] (Docket 77019), filed September 4, 2003 and entitled "Method of Deflavoring Soy-derived Materials for Use in Dough-based and Baked Products"; United States Patent Application Serial Number 10/655,250 [[____]] (Docket 77023), filed September 4, 2003 and entitled "Method of Deflavoring Soy-derived Materials Confectionary Type Products"; United States Patent Application Serial Number 10/696,603 [[____]] (Docket 77024), filed on the same date as the present application and entitled "Method of Preparation of High Quality Soy-containing Meat and Meat Analog Products"; and United States Patent Application Serial Number 10/696,636 [[____]] (Docket 77060), filed on the same date as the present application and entitled "Method of Preparation of High Quality Soy-containing Cheese Products." These applications are hereby incorporated by reference.

Please replace the paragraph beginning at page 5, line 24 with the following amended paragraph:

One approach to overcoming the undesirable odors and flavors present in soybeans is a pretreatment step wherein the undesirable odors and flavors are removed or significantly reduced. Such pretreated soy-containing materials generally have a bland flavor and does not impart undesirable odors and flavors to the food product in which they are incorporated. Examples of such deflavoring processes include those described in the following copending applications owned by the same assignee as the present invention: United States Patent Application Serial Number 10/655,259 [[____]] (Docket 77022), filed September 4, 2003 and entitled "Method of Deflavoring Soy-derived Materials" (now U.S. Patent No. 7,045,163); United States Patent Application Serial Number 10/655,478 [[____]] (Docket 77013), filed September 4, 2003 and entitled "Method of Deflavoring Soy-derived Materials for Use in Beverages" (now U.S. Patent No. 7,037,547); United States Patent Application Serial Number 10/696,284 [[____]] (Docket 77017), filed September 4, 2003 and entitled "Method of Preparation of High Quality Soy Cultured Products" (now U.S. Patent No. 7,108,881); United States Patent Application Serial Number 10/654,769 [[____]] (Docket 77019), filed September 4, 2003 and entitled "Method of Deflavoring Soy-derived Materials for Use in Dough-based and Baked Products"; United States Patent Application Serial Number 10/655,250 [[____]] (Docket 77023), filed September 4, 2003 and entitled "Method of Deflavoring Soy-derived Materials Confectionary Type Products"; United States Patent Application Serial Number 10/696,603 [[____]] (Docket 77024), filed on the same date as the present application and entitled "Method of Preparation of High Quality Soy-containing Meat and Meat Analog Products"; and United States Patent Application Serial Number 10/696,636 [[____]] (Docket 77060), filed on the same date as the present application and entitled "Method of Preparation of High Quality Soy-containing Cheese Products." Although effective, these deflavoring processes impose additional costs and complexity on the production of food products.

Please replace the paragraph beginning at page 10, line 5 with the following amended paragraph:

Two different chocolate coatings were used. One contained about 20 percent added milk protein and the other about 20 percent added deflavored soy protein. The deflavored soy protein was prepared as described in copending U.S. Patent Application Serial Number 10/655,259 [[_____]], filed on September 4, 2003[[_____]], which is incorporated by reference. Truffles prepared with either chocolate coating had excellent flavor and texture with no off-flavors due to the soy materials. The truffles provided a great tasting confectionary product with the benefits of soy.